

Note:

Requirement for fitting a partition when working drawers are installed below the hob is no longer applicable. See pages 11 and 12 for current requirements.



HVN61/81 Induction Hob

Manual for Installation, Use and Maintenance

CDA



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Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model

Serial Number

CE Declarations of Conformity

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC) 2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

Please note:

- Induction hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will ensure children cannot reach them.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob.
- Avoid hard shocks from cookware – the vitroceramic glass surface is highly resistant but not unbreakable.
- Do not place hot lids flat on the hob top. A “suction” effect could cause damage to the hob.
- Do not drag cookware across the hob top: in the long term, this could cause damage to the hob.
- Do not store cleaning or flammable products in the unit below the hob.



- Always use appropriate cookware.
- Do not cook unopened tins of food directly on the hob.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use should be considered incorrect and therefore dangerous.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:

The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives).

To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

Important

- Do not use the hob if the glass surface is cracked or damaged to prevent the risk of electric shock. Disconnect it from the power supply.
- Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

Cooking on Induction

The principle of induction cooking is based on magnetic effect.

When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

The best cookware to use with induction cooking has thick flat bases, as the heat will be better distributed so cooking more evenly.

Most cookware is compatible with induction cooking. There are three ways to check the suitability of your cookware:

1. Using a magnet to see if the base of the pan is magnetic: if three magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones switched on to power level 4: if the display remains on, then the cookware is compatible. If the display flashes, the cookware cannot be used on an induction hob.
3. Check the instructions or packaging of the pans for the symbols indicating suitability for use with induction.



Using your Hob



Fig1

HVN61FR Zones:

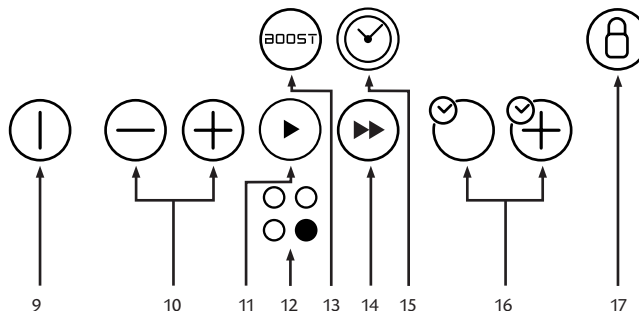
1. Front left 2.8 kW 180 mm
2. Back left 2.8 kW 180 mm
3. Back right 3.1 kW 210 mm
4. Front right 2.2 kW 160 mm

HVN81FR Zones

5. Front left 2.2 kW 160 mm
6. Back left 3.1 kW 210 mm
7. Back right 2.2 kW 160 mm
8. Front right 3.1 kW 210 mm

Control panel:

9. Power key
10. Power level keys
11. Direct power key
12. Zone indicator
13. Boost
14. Direct power key 2
15. Tempo function
16. Timer keys
17. Childlock



The table below offers guidance as to what each power level is for.

Power level	Type of cooking
0	Switched off
1/2	For melting (butter/chocolate) or keeping food warm
3/4	Keeping food hot or to heat small quantities of liquid
5/6	Heat larger quantities of liquid (sauces etc.)
7/8	Slow boiling, e.g spaghetti, soups, stews, potatoes
9/10	Gentle frying
11	Browning meats, frying fish, omelettes
12	Fast frying steaks





Using your Hob

To switch the zone on

- Touch the  key for the zone required. The zone display will flash 0 and the hob will beep to confirm the hob is on.

Please note: If a power level is not set within five seconds, the zone will switch off automatically.

To set the power level

- Touch the  key to increase the power level from 1 (lowest) to 12 (maximum), and the  key to reduce it.
- To go straight to 12, touch the  key when the zone is switched on.

To turn the power off

- Touch the  key for the zone used or reduce the power level on the zone by touching the  key until the zone display switches off.

Direct power keys

- The hob is equipped with two keys to allow access to a specific power level for ease of use.
- After turning the power on for the zone required, touch either of the direct power keys as shown below. To change to any other power level, touch either  or  keys until the required power level is shown on the zone display.

	Low heat	Power level 6
	High heat	Power level 10

- It is possible to adjust the direct power keys if necessary. To do so, when the hob is switched off, touch the direct power key for approximately five seconds until the hob beeps and the display shows the current power level. Then touch the  or  keys until the zone display shows the required power level. The hob will beep after approximately three seconds to confirm the new power level has been set.

Boost

- The hob is equipped with a boost function once the zone is switched on, allowing a higher power level than power level 12 for an unspecified length of time. To turn on the boost function, touch the  key. **bo** will show on the zone display. When the pan has reached the temperature required, then select the required power level by touching any of the power level keys ,  or .

Please note:

- The boost function does not switch off automatically. You must set a power level when boost is no longer required.

Precook (preheat function for power levels 6-12)

- Touch and hold the  key until the zone display shows 12 and then touch the  key again. The zone display will show PC for five seconds during which you must set the power level required, as described above. The hob will beep to confirm the selection, and the zone display will alternate between the power level set and PC.
- To cancel the precook and return to normal cooking, set the power level required using the power keys , ,  or .

Please note:

Using the boost or precook function on one zone automatically limits the power level available to the other zone on the same side. If you wish to use several pans at the same time, try to use zones on opposite sides.





Please note:

- When the zone display shows PC, the zone will switch off automatically after five seconds if the power level is not set.
- The precook time is preset according to the power level selected.
- The precook function can only be used for cooking at power levels 6-12.
- If you have set the direct power key to a power level below six, touching that key when setting the precook function will set the power level at 6.

The timer

- The timer allows you to preset the length of time any of the zones will be on, between a minimum of one minute and a maximum of ninety-nine minutes. The timer can be used on each zone separately.

To set the timer

- First switch on the zone and set the power level.
- Touch either the  or  keys until the timer display shows the required duration.
- To go straight to the maximum 99 minutes, touch the  key once when the timer is switched on.

Please note:

- The timer will only count down when the cookware is on the zone.
- The timer will count down in minutes, and then in seconds for the last minute.
- At the end of the set time, the zone will switch off, the timer will flash 0 and the hob will beep for approximately 20 seconds. To switch off the alert, touch any key for that zone.

To change the timer once set

- Touch the  or  keys until the timer display shows the required duration.

To cancel the timer once set

- Touch the  or  keys simultaneously or reduce the time required using the  key until the zone display shows 0.

Please note:

If you cancel the timer, the zone will continue at the set power level until it is switched off as described above.

Tempo function

The hob is equipped with a Tempo function which allows you to see how long the zone has been on and also allows you to set the timer for the remaining time you need it to cook – perfect if you are interrupted when cooking.

To see how long the zone has been on since the power level was set

Touch the  key at any time during cooking. The timer display will flash the number of minutes the zone has been on the current power level for five seconds.

To set the remaining cooking time

Touch the  key at any time during cooking. Whilst the timer display is flashing, touch the  key to set the total cooking time required. The timer display will show the required time for three seconds and beep to confirm the function is set, then the remaining cooking time is displayed.

Please note:

Once the cooking time is set, you cannot change it for five seconds after touching the  key. After the timer display has stopped flashing, the cooking time can be changed.

The Tempo function shows the total time elapsed since the last power level was set. If you change the power level, the time elapsed is reset.





Safety Features

The childlock

The hob is equipped with a childlock to lock the controls. This can be used when the hob is off or during cooking

To set the childlock

Touch the  key for approximately three seconds until the LED above the childlock key illuminates and the hob beeps to confirm the childlock is switched on.

To turn off the childlock

Touch the  key for approximately three seconds until the LED above the childlock key goes out and the hob beeps twice to confirm the childlock is switched off.

Use of the childlock when the hob is off

The childlock LED will illuminate briefly when any zone control key is touched.

Use of the childlock when the hob is in use

The zone control display will alternate between showing the selected power level and the  locked symbol for any zone in use.

For any zone not in use, the display will show the  locked symbol, the hob will beep and the childlock LED will illuminate briefly when the control keys are touched.

It is possible to switch off a zone when the childlock is on for safety reasons.

Residual Heat Indicators

The hob is equipped with residual heat indicators to warn when any of the zones are still hot to the touch after cooking.

An H will flash in the relevant zone display after cooking until the zone is at a safe temperature to touch.

Please note:

You should avoid touching the zones when the hob is in use, or when an H is showing on the zone display.

In the event of a power cut, the residual heat indicators will illuminate after the power supply is restored. However, when there is no power supply to the hob the residual heat indicators will not work, so extra care must be taken.

Temperature Limiter

The hob is equipped with a temperature limiting sensor that adjusts the power output of the hob if the bottom of the cookware becomes too hot, preventing damage to the cookware and to the hob itself.

Small Object Safety

The hob will not operate if a small object is left on the hob top, for example a fork. The zone control display will flash to warn there is something too small on the hob.

Please note:

Several small objects left together may be detected by the hob as a piece of cookware. In this case, the zone will operate and the objects may heat up.

Overflow Protection

The hob is equipped with a sensor that will switch off the hob, and display the  symbol in the zone display in any of the following situations:

- Overflow from the pan spills over the control keys
- A damp cloth is placed over the control keys
- A metallic object is placed over the control keys

Auto-stop Protection

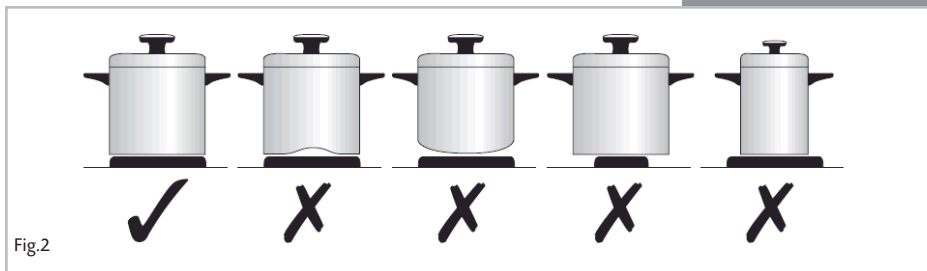
The hob is equipped with a sensor that will switch off the hob after a factory set period of time (1 and 10 hours dependent on the power level set). The hob will show AS or A in the zone display and beep for approximately two minutes. To switch off the alert, touch any key.



Efficient Use of your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose an appropriate zone depending on the size of the pan. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.



Zone Size	Minimum Pan Size (cm)	Maximum Pan Size (cm)
160mm	10	18
180mm	12	22
210mm	18	24

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base of the pan must be clean before use to prevent any scratches on the hob top.



Care and Maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

Important:

- Steam cleaners must not be used when cleaning this appliance.
- You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediately.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/ dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroceramic glass etc.) Slow boiling, e.g. spa- ghetti, soups, stews, potatoes	Use specialist vitroceramic glass cleaner (preferably one with silicone for its protective properties)

If your hob is not working:

1. Check that the zone is switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the spur has not blown.

In the event of a fault with the hob, please advise CDA Customer Care of any fault code shown on the display

Contact CDA Customer Care

A : Customer Care Department, The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY
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Troubleshooting

On first use

You observe that	Possible Causes	What should you do?
The display shows a series of digits and symbols on first connection	Working normally	Nothing, the hob will be ready to use within approximately 30 seconds
Installation blows a fuse or only one side of the hob works	The electrical connection of the hob is incorrect	Check that it is set up properly (see the Electrical Connection section)
The hob produces an odour during the first cooking sessions	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes

On switching on

You observe that	Possible Causes	What should you do?
The hob does not work and the lights on the control panel do not switch on	The hob is not connected to the power supply or the power supply is faulty	Check the electrical circuit breaker and fuses
The hob is not working and the display shows a non-standard graphic	The electronics are not functioning correctly	Call CDA Customer Care
The hob is not working and the display shows 	The childlock is on	Switch off the childlock before trying to use the hob.

In use

You observe that	Possible Causes	What should you do?
The hob has stopped operating. The hob beeps at approximately ten second intervals and a  or F7 is displayed on the zone display	There was an overflow or an object is in contact with the control panel	Clean the hob or remove the object, and begin cooking again
A series of small  or F7 is displayed	The electronic boards heated up	See the Installation section
After turning on a zone, the indicator lights on the control panel continue to flash	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on the 16 cm zone)	See the section on cookware for induction
The saucepans make noise during cooking or your hob makes a clicking sound during cooking	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware	Nothing. There is no risk, neither to your hob nor to your cookware
The fan continues to function for a few minutes after the hob is turned off	Cooling of the electronic components. Working normally	Nothing.

IMPORTANT - PLEASE NOTE: In the event of any breakage, crack or cracking – even minimal – of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock and contact CDA Customer Care.



Fitting the Hob

Unpacking the hob:

Take care not to lose or mishandle any parts.

Fitting position of the hob:

This appliance must be installed a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig.6.

Ventilation requirements:

This appliance must be installed to allow air to flow freely to the air intake (A in figure 3) and from the air outlet (B in figure 3). Failure to allow sufficient ventilation could cause damage to the hob and constitutes incorrect installation, which is not covered by the warranty.

If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig.5). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, then that height is the minimum required.

Wall furniture requirements:

The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example)

Notes:

- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- Never place perishable foods, cleaning products or flammable items in the cupboard below the appliance.
- If an oven is to be installed below the hob, the thermal safety system on the hob will not allow the hob to be used at the same time as a pyrolytic programme on the oven.
- The hob is equipped with an anti-overheating safety device that can be activated if the hob is installed over an oven that is not sufficiently ventilated. In the event that this occurs, the control panel will show a series of small lines. We recommend that you increase the ventilation of the hob by creating an opening in the side of the cabinet (8 cm x 5 cm).
- Ensure that the top rail is removed prior to installation, and that no unit cross member is blocking the air outlets.
- If the hob is to be located above a working drawer, we recommend that the drawer is not used for storing soft items, for example dusters or towels; this is to minimize the risk of the cooling system air intakes being obstructed.

- A Air intake
- B Air outlet
- C Vitroceramic glass
- D Power cord

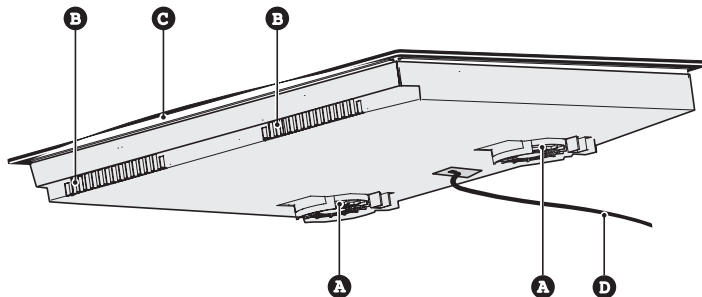


Fig.3





How to install the hob:

Overall dimensions of the hob:

HVN61FR: Width: 580 mm Depth: 510 mm

HVN81FR: Width: 770 mm Depth: 510 mm

Worktop cut-out dimensions:

HVN61FR: Width: 560 mm Depth: 490 mm

HVN81FR: Width: 750 mm Depth: 490 mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig.6) shows a 60mm gap from the wall to the cut-out edge. The distance from the hob, when fitted, to the back wall is 50mm.

If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.

2. Fix the foam seal underneath the appliance by following the outline of the worktop upon which the hob will rest. This ensures an airtight seal with the worktop. Do not use silicone type sealant.

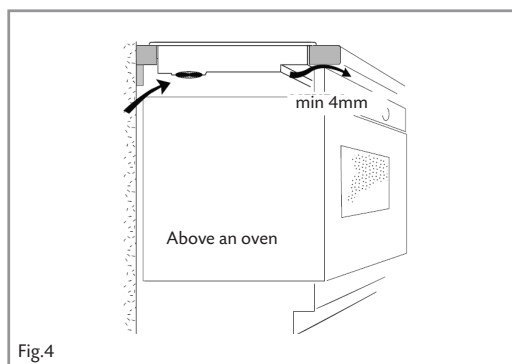


Fig.4

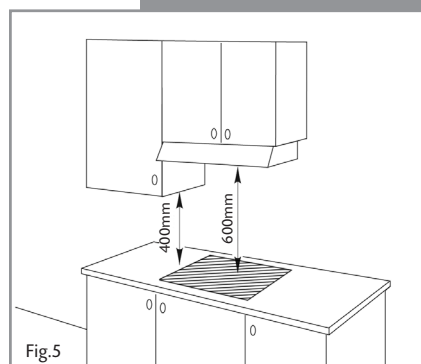


Fig.5

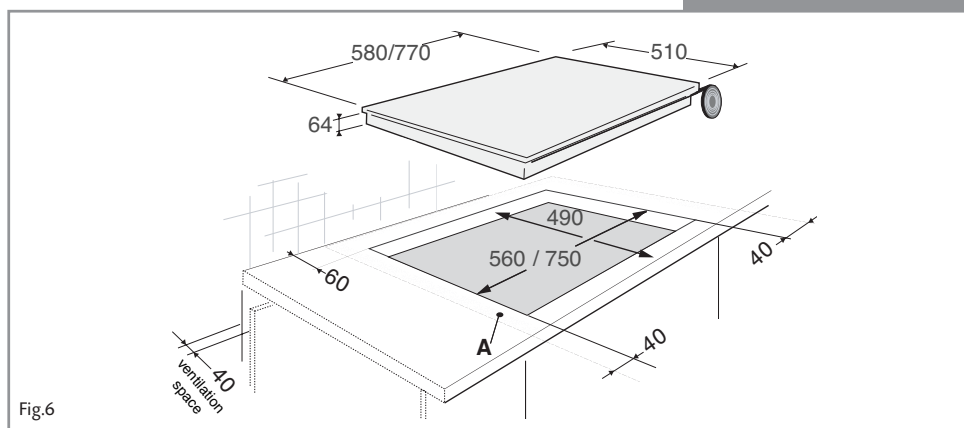


Fig.6





Mains Electricity Connection

Warning! this appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13a plug or 13a supply.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

This appliance is supplied with a 3 core mains cable; the wires are in accordance with the following code:

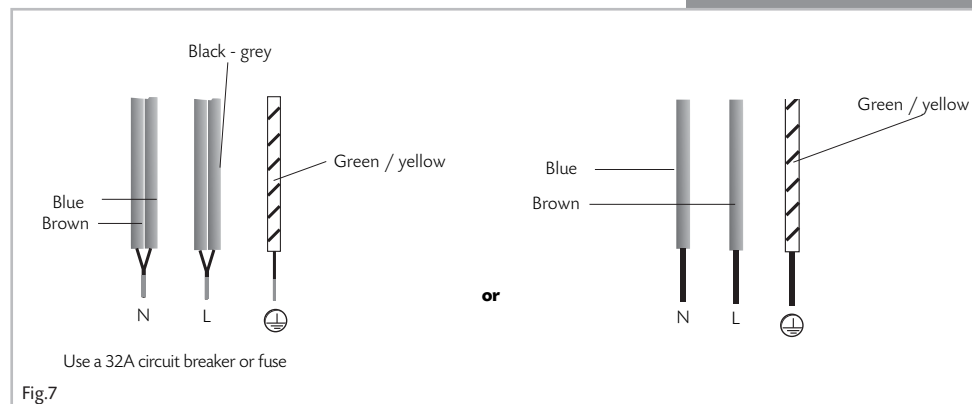
Green & Yellow = Earth

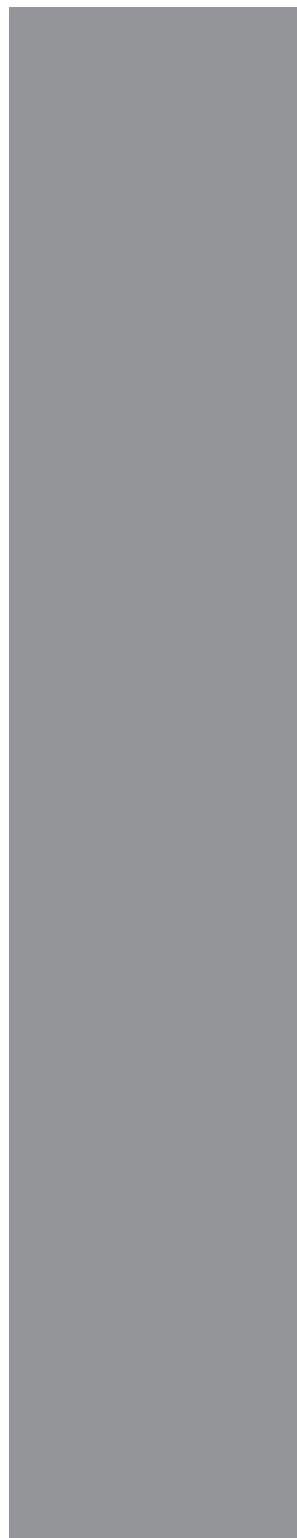
Blue = Neutral

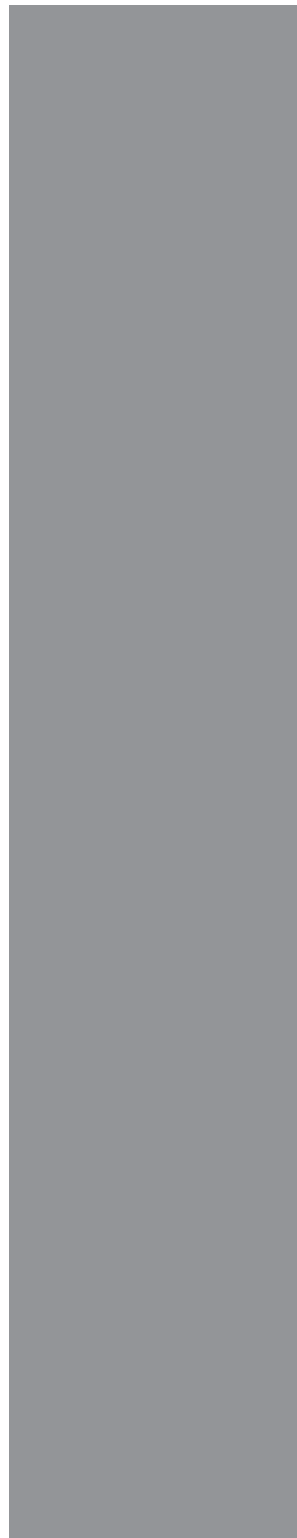
Brown = Live

Please note:

- The mains cable must only be replaced by a qualified service engineer and must be of equivalent or better rating (i.e. 2.5mm², HO5V2V2-F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5 mm². A larger cable will not fit the terminal connections.
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.









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To contact our Customer Care Department, or for Service,
please contact us on the details below.

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